WARNING: If the information in this manual is not followed exactly, a fir explosion may result causing property damage, personal injury or deat

- Do not store or use gasoline or other flammable vapors and liquids i vicinity of this or any other appliance.
- WHAT TO DO IF YOU SMELL GAS
  - Do not try to light any appliance.
  - Do not touch any electrical switch; do not use any phone in your build
  - Immediately call your gas supplier from a neighbor's phone. Follow gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, ser agency or the gas supplier.

FOR FUTURE REFERENCE

Should you have any questions about using your Maytag gas range, call or write us. Be sure to provide the model number of your range.

CONSUMER EDUCATION
MAYTAG
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon.-Fri. 8 am - 5 pm CST)

For future reference we suggest you retain this manual after recording the model number and serial number of this gas range in the spaces provided. This information can be found on the data plate located on the sides of the range front frame. Pull out the storage drawer to see data plate.

Model Number

Serial Number

Date Purchased

IMPORTANT: Retain the proof of purch documents for warranty service.

WARNING - Check with the installer to r sure the appliance has been grounde avoid possible electrical shock. Be sure read the IMPORTANT SAFETY INSTR TIONS on page 2 before you start to use range.

WARNIN

- **ALL RANGES CAN TIP**
- **INJURY TO PERSO COULD RESULT**
- **INSTALL ANTI-TIP DEVICES PACKED WITH RANGE**
- **SEE INSTALLATION INSTRUCTIONS**

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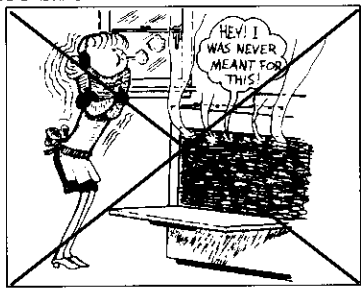
IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

General

No cooking appliance should be used as a space heater. This instruction is based on safety considerations to prevent potential hazard to the consumer as well as damage to the appliance.



If the range is installed near a window, proper precautions should be taken to prevent the curtains from blowing over the burners creating a FIRE HAZARD.

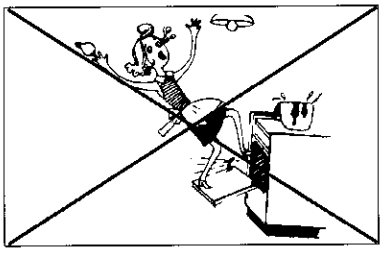
Keep the area around the appliance clear and free from combustible materials, gasoline, and other flammable vapors and materials.

Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency.

Your appliance is vented through the base of the backguard. Never block the oven vent or the air intakes. Do not obstruct the flow of the combustion and ventilation air. Restriction of the air flow to the burner prevents proper performance.

Avoid touching the oven vent area while oven is on and for several minutes after the oven is turned off. Some parts of the vent and the surrounding area can become hot enough to cause burns.

Do not use the cooktop or the oven as a storage area for food or cooking utensils. This instruction is based on safety considerations to prevent a potential hazard to the user and to the appliance.

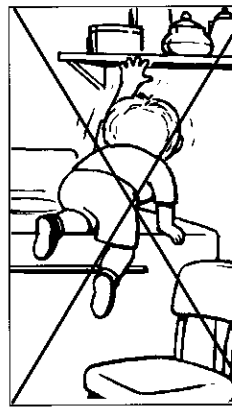


Misuse of the appliance door, such as stepping, leaning or sitting on the door, may result in possible tipping of the appliance or breakage of the door and serious injuries.

In Case of Fire:

1. Turn off the range controls.
2. Smother the fire or flame with baking soda dry chemical, or a foam type extinguisher. Do not use water on grease fires.

Child Safety



Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance. Children must be taught that the appliance and utensils in it can be hot. Children should be taught that an appliance is not a toy. They should not be allowed to pl with controls or other parts of the unit. Let h utensils cool in a safe place, out of reach of small children.

CAUTION: Do not store items of interest to children in cabinets above an appliance or o the backguard of a range. Children climbing the appliance to reach items could be seriou injured. Do not use an appliance as a step st to any cabinets above.

Anti-Tip Device

To reduce the risk of tipping of the appliance from unusual usage or by excessive loading the oven door, the appliance must be secure by a properly installed anti-tip device. To ch if device is installed properly, use a flashligh and look underneath the range to see that o of the rear leveling legs is engaged in the bracket slot. When removing the appliance f cleaning, be sure the anti-tip device is engag when the range is replaced. The anti-tip devi secures the rear leveling leg to the floor, whe properly engaged.

Cleaning

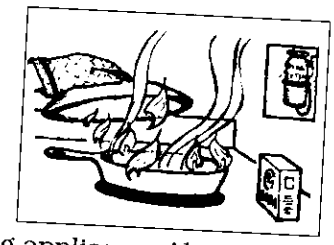
Turn off all the controls and wait for the ran parts to cool before touching or cleaning the Do not touch the burner grates or surroundi areas until they have had sufficient time to cool.

Touching a hot oven light bulb with a damp cloth could cause the bulb to break. Should the bulb break, disconnect the power to the range before trying to remove the bulb to avoid electrical shock.

Clean the range with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

Grease

Use extreme caution when moving the grease kettle or disposing of hot grease.



Hot grease is flammable. Avoid letting grease deposits collect around the appliance, range hood, or vent fan. Do not leave a container of grease around a cooking appliance. Always let quantities of hot fat used for deep fat frying cool before attempting to move or handle. In the event of a grease fire, DO NOT attempt to move the pan. Cover the pan with a lid to extinguish the flame and turn the surface burner off. Do not douse the flame with water. Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate, they could create a FIRE HAZARD.

Prepared Food Warning

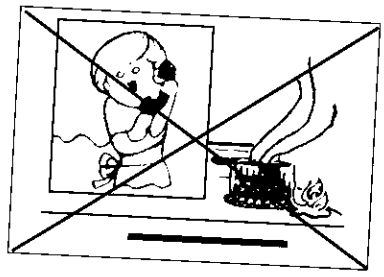
Follow the food manufacturer's instructions.

If a plastic frozen food container and/or its film cover distorts, warps or is otherwise damaged during cooking, immediately discard the food and its container. The food could be contaminated.

Cooking Safety

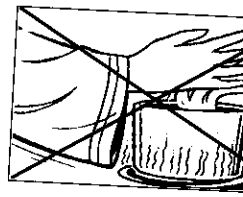
Always adjust the surface burner's flame so that it does not extend beyond the bottom of the utensil. This instruction is based on safety considerations.

Never leave a surface cooking operation unattended especially when using a high heat setting. Boilovers can cause smoking and greasy spillovers may ignite.



Be sure yo
which kno
controls wi
surface bu
Always ma
the correct
is turned o
that the bu
has ignited
cooking is completed, turn the burner off

Use caution when wearing garments mad
flammable material to avoid clothing fires. Loose fitting or long hanging-sleeved apparel should not be worn while cooking. Clothing may ignite or catch utensil handles.



Never heat an unopened container on the surface burner or in the oven. Pressure build-up may cause the container to burst resulting in serious personal injury or dam to the range.

Slide the oven rack out to add or remove fo using dry, sturdy pot holders. Always avoid reaching into the oven to place or remove fo

Use dry, sturdy pot holders. Damp pot hold may cause burns from steam. Dish towels o other substitutes should never be used as p holders because they can trail across the ho surface burners and ignite or get caught on range parts.

Use care when opening the oven door. Let ar hot air or steam escape before removing or replacing the food. Always place the oven rac in the desired positions while the oven is coo If a rack must be moved while hot, be careful avoid contact of the pot holders with the over burner flame.

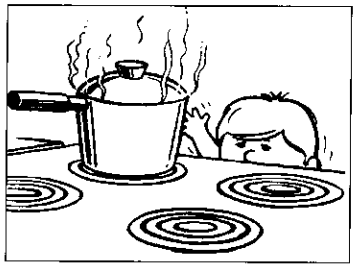
Storage Above the Range

To eliminate the hazard of reaching over hot surface burners, cabinet storage should not b provided directly above a unit. If such storage provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an appliance. Temperatures in the storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

Utensil Safety

Use only pans that have flat bottoms and handles that are easily grasped and stay cool. Avoid using unstable, warped, easily tipped or loose handled pans. Do not use pans if their handles twist and cannot be tightened. Pans that are heavy to move when filled with food may also be hazardous.

Always place a pan of food on a surface burner before turning it on and turn it off before removing the pan to prevent exposure to the burner flame. Always turn pan handles to the side or back of the appliance, not out into the room where they are easily hit or reached by small children. To minimize burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over the adjacent surface burners.



Be sure the utensil is large enough to properly contain food and avoid boilovers. The pan size is particularly important in deep fat frying. Be sure the pan will accommodate the volume of food that is to be added as well as the bubble action of the fat. Never leave a deep fat frying operation unattended.

Never let a pan boil dry as this could damage the utensil and the appliance.

Aluminum Foil

Use aluminum foil ONLY as instructed in this book. Improper use of aluminum foil may cause damage to the oven, affect the cooking results, and can also result in shock and/or fire hazards.

Plastics

Many plastics are vulnerable to heat. Keep plastics away from the parts of the appliance that may become warm or hot.

Aerosol Sprays

Many aerosol-type spray cans are EXPLOSIVE when exposed to heat and may be highly flammable. Avoid their use or storage near an appliance.

Self-Clean Oven (select models)

Do not clean the door gasket. The door
is essential for a good seal. Care should
taken not to rub, damage, or move the
Do not use oven cleaners of any kind in
around any part of the self-clean oven.
only the parts listed in this booklet. Bef
self-cleaning the oven, remove the broil
oven racks, and other utensils, and wip
excessive spillovers.

It is normal for the cooktop of the range
become hot during a self-clean cycle. Th
touching or lifting the cooktop during a
cycle should be avoided.

Important Safety Notice a Warning

The California Safe Drinking Water and
Enforcement Act of 1986 (Proposition 65
requires the Governor of California to pu
list of substances known to the State of
California to cause cancer or reproducti
harm, and requires businesses to warn
customers of the potential exposures to
substances.

Users of this appliance are hereby warne
the burning of gas can result in low-leve
exposure to some of the listed substance
including benzene, formaldehyde and so
primarily to the incomplete combustion
natural gas or liquid petroleum (LP) fuels
Properly adjusted burners will minimize
incomplete combustion. Exposure to the
substances can also be minimized by pro
venting the burners to the outdoors.

Ventilating Hood

To reduce the hazard of storage above a
install a ventilating hood that projects at
five inches beyond the bottom edge of th
cabinets. Clean the hood frequently to pr
grease from accumulating on the hood o
filter. Should a boilover or spillover resul
open flame, immediately turn off the hoo
to avoid spreading the flame. After thoro
extinguishing the flame, the fan may be
on to remove any unpleasant odor or sm

SAVE THESE INSTRUCTIONS

RANGE CONTROL PANEL

Styling may differ depending on the model you selected.

ELECTRONIC CLOCK AND OVEN CONTROL

The electronic clock and oven control on your Maytag range is used for the time-of-day clock, timer, bake, broil, delay start and self-clean functions. A beep will sound each time a function pad is pressed. At the end of an operation, consecutive beeps will sound.

The display on the control will flash when power is first supplied to the range or if there is a power failure. Once the time-of-day clock has been set (see Setting the Clock, page 6), the display will stop blinking.

The oven will automatically turn off if it is left on for 12 hours.

NOTE: The electronic control is equipped with a self-diagnostic feature for service use ONLY. If a fault code (F plus a number, ex. F1) appears in the display along with a continuous beeping sound, press the CANCEL pad. See Before You Call For Service (page 27) if the fault code reappears in the display.

The following pads are found on your Ma electronic clock and oven control:

Cancel Pad

Press this pad to cancel all operations except time-of-day clock and timer. If you are ever un if you've programmed the control correctly, p the CANCEL pad and start over.

▲ and ▼ Pads

Press or press and hold these pads to enter time or temperature desired. These pads are used to select Hi or Lo broil.

Timer Pad

The timer can be set from 1 minute to 9 hours minutes. It will count down by seconds (when for 1 minute) or minutes (when set for 2 minu or more time). See page 6 for instructions setting the timer.

Clock Pad

Use this pad to set the time-of-day clock. instructions to do this, see page 6.

You may also press this pad to recall the current time of day. For example, if the timer is counting down in the display, press the CLOCK pad to return the current time to the display. The timer will continue to count down and a signal will sound when the time expires.

Cook Time / Oven Stop Pads

These pads are used to program the oven to start and stop automatically, either immediately or at a later time. For detailed information on using Delay Start, see pages 18-19.

Self Clean Pad

This pad is pressed to set the oven for a self-clean cycle. See pages 20-21 for detailed information on using the self-clean feature.

Broil Pad

Two heat selections are available for broiling - Hi and Lo. See page 17 for more broiling information.

Oven Temp Pad

The bake temperature is set by pressing this pad and the ▲ or ▼ pad. Additional baking information can be found on pages 11 to 15.

Setting the Clock and Time

Clock

To set the time-of-day clock:

1. Press the CLOCK pad once. The word Time will flash in the display.
2. Set the correct time of day using the ▲ a pads.
   - To change the time by one minut either pad **once**.
   - To change the time in increment minutes, **press and hold** either pad

When the power is first supplied to the ra there has been a power failure, the dis flash. Follow above instructions to set t The clock time cannot be changed when is set for a cook or self-clean operation. Ca operation to set the clock.

Press the CLOCK pad to recall the time of d another function is displayed.

Timer

To set the timer:

1. Press the TIMER pad once. The word Timer will flash in the display.
2. Set the desired time using the ▲ and ▼
   - Press either pad **once** to change the 1 minute (if the Timer is set for up to 5 minutes (if the Timer is set for over or 10 minutes (if the Timer is set f hours).
   - **Press and hold** either pad to change in 5 minute or 10 minute inc depending upon the time set in the

The TIMER can be set from 1 minute (0H to 9 hours and 50 minutes (9 HR:50).

The timing operation will start auton Colons will flash in the display to indicate operation. One long continuous beep w the end of the timing operation and "E briefly appear in the display. The time of automatically reappear in the display. Th pad does not control the oven.

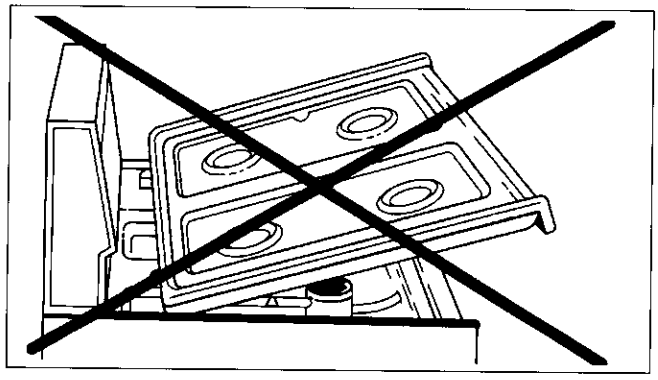
To cancel: Press the TIMER pad and h seconds. The time of day will reappear afte delay.

SURFACE COOKING

NOTE: The cooktop and surface burners on your Maytag gas range are considerably different from a conventional gas range. To ensure proper and efficient use of all its features, please take a few minutes to read these instructions and become familiar with its operation.

Cooktop

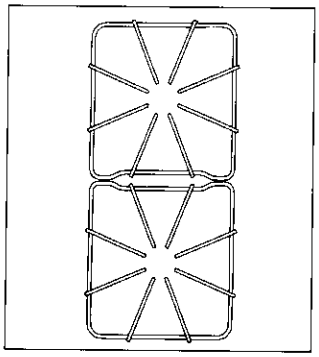
The cooktop on gas ranges with sealed burners is designed with two contoured wells which contain spills until they can be wiped up. Unlike a range with standard gas burners, **this cooktop does not lift-up nor is it removable**. To prevent damage to the range, do not attempt to lift the cooktop for any reason.



Square Burner Grates

CAUTION: The burner grates must be properly positioned before cooking. Do not operate the burners without a pan on the grate. The grate's porcelain finish may chip without a pan to absorb the intense heat from the burner flame.

When reinstalling the square grates, place the indented sides together so the straight sides are at the front and rear. Although the burner grates are durable, they will gradually lose their shine due to high temperatures.

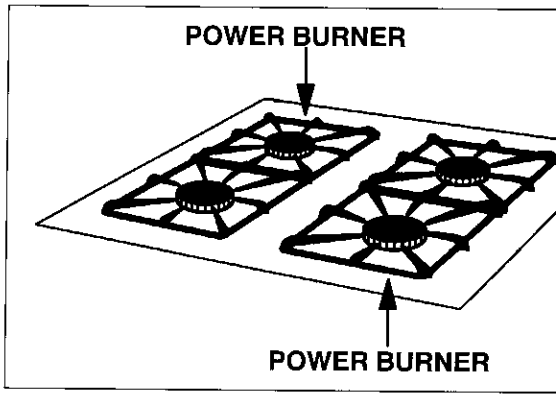


Sealed Gas Burners

The four sealed burners of your Maytag r
secured to the cooktop and are **not** desig
removed.

Since the four burners are sealed into the
boilovers or spills won't seep underne
cooktop. Thus, there are no hidden spill
burner box area to clean.

Your range features two special Power
located in the left rear and right front p
(NOTE: Model CHG9800 features one
Power Burner located in the right front p
The Power Burner offers higher speed cook
can be used to quickly bring water to a boi
large-quantity cooking.



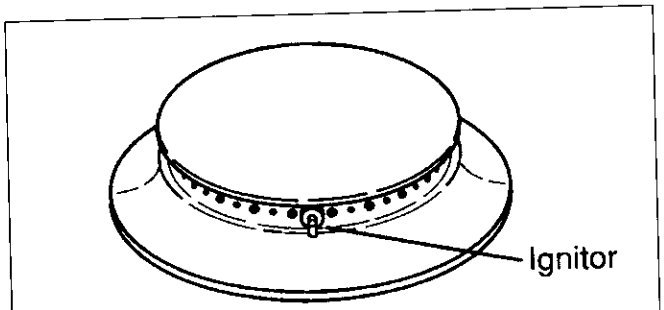
A properly adjusted burner with clean p
light within a few seconds. If using natural
flame will be blue with a deeper blue inn
there should be no trace of yellow in the fla
indicates an improper mixture of air/gas
wastes fuel and should be adjusted by a
technician). With LP gas, some yellow tips
flames are acceptable. This is norm
adjustment is not necessary.

With some types of gas, you may hear a "p
sound when the surface burner is turned
is a normal operating sound of the burner.

Pilotless Ignition

Be sure all surface controls are set in the OFF position prior to supplying gas to the range.

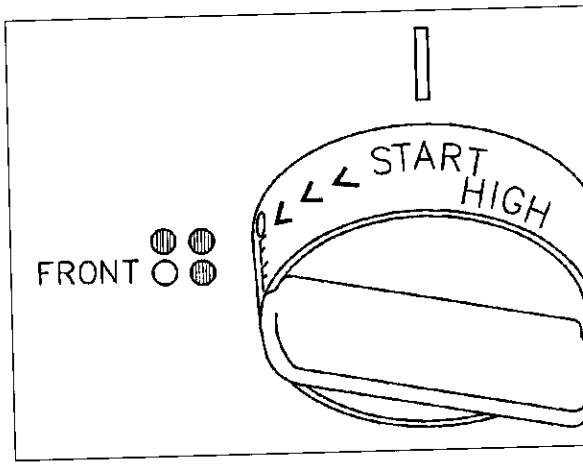
Your range is equipped with a pilotless ignition system which eliminates the need for a constant standing pilot light. The spark ignitor is located at the back-side of each burner. When cleaning around the surface burner, use care. If a cleaning cloth should catch the ignitor, it could damage or break it. This will prevent the burner from lighting.



REAR VIEW OF SEALED BURNER

To light the surface burners:

1. Place a pan on the burner grate.
2. Push in and turn the knob to the STA position. A sparking sound will be heard and t burner will light.

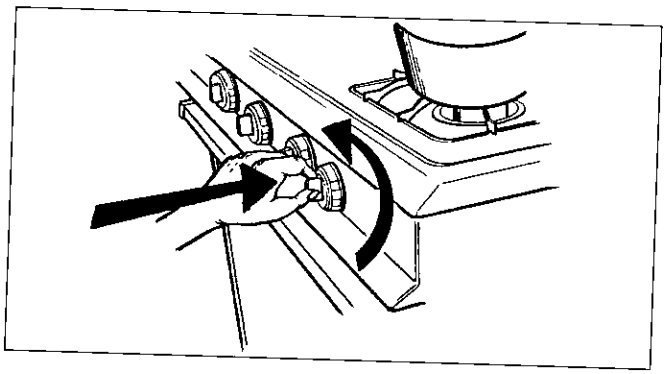


NOTE: All the ignitors will spark when ar surface burner knob is turned to the STAR position.

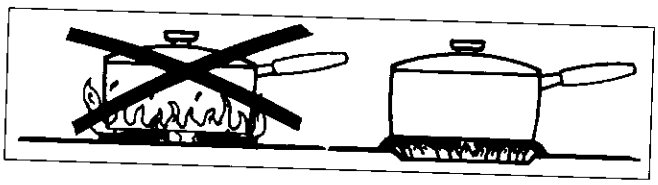
3. Once the burner lights, turn the knob to desired flame size. The sparking will not until the knob is turned from the ST position.

Selecting the Flame Size

If a knob is turned very quickly from HIGH to WARM, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position. Wait several seconds, then light the burner again.



The flame should be adjusted so it does not extend beyond the edge of the cooking utensil. This instruction is based on safety considerations. Adjusting the flame size also improves your cooking efficiency, and prevents damage to any cabinets above the range.



Use a HIGH flame setting to quickly bring foods to a boil or to begin a cooking operation. Then reduce to a lower setting to continue cooking. **Never leave food unattended over a high flame setting.**

The MEDIUM flame setting is used to con cooking operation. Food will not cook any when a higher flame setting is used tha needed to maintain a gentle boil. Remember boils at the same temperature whether gently or vigorously.

Use the WARM flame setting to simmer or kee at serving temperatures without further coo

CAUTION: If the flame should go out duri cooking operation, turn the burner to the position. **If gas has accumulated and a str gas odor is detected, wait five minutes for gas odor to disappear before relighting burner.**

Operating During Power Fail

To operate one or more of the surface bu during a power failure:

1. Hold a lighted match to the desired su burner head.
2. Push in and turn the control knob to the ST position. The burner will then light.
3. Adjust the flame to the desired level.

CAUTION: When lighting the surface burner, sure all of the controls are in the OFF positio Strike the match first and hold it in positi before turning the knob to the START positio

Cookware Considerations

Always place a pan on the burner grate before turning burner on as heat from the burner flame may damage backguard or range parts. Never let a pan boil dry as this could damage the utensil and the appliance.

The cookware construction, size and material can play a large role in cooking performance. Proper utensils will reduce cooking times, use less energy and cook food more evenly. When selecting cookware, consider the following things.

Construction and Size

Optimum cooking performance can be achieved when heavy gauge, flat, smooth bottom, metal utensils with straight sides and tight fitting lids are used.

To determine the flatness of the bottom of a pan, place the edge of a ruler across the bottom of the utensil. Hold it up to the light. Little or no light should be visible under the ruler.

Oversized cookware or cookware that rests across two burners are not recommended as they may trap enough heat to cause damage to the cooktop or the burners.

Material

The pan material determines how evenly and quickly heat is transferred from the gas burner to the food. Some widely used pan materials are listed in the chart below.

Canning

Acceptable water-bath or pressur
should not be oversized and must
bottom. The following are **not reco**
canners with ridged bottoms, oversized
a very large canner that rests on t
burner grates.

When canning, use the High setting ju
water comes to a boil or pressure is rea
pressure canner, then reduce to the l
setting that maintains the boil or press

Prolonged use of the High setting or
incorrect canning utensils will produce
heat. Excessive heat can cause permane
to the range.

For more information on canning p
contact your local county extension offic
the following companies who specializ
canning:

- Ball Corporation
  Consumer Affairs Department
  345 South High St.
  Muncie, IN 47305-2326

- Kerr Glass Manufacturing Corpo
  Consumer Products Division
  1840 Century Park East
  Los Angeles, CA 90067

Material	Comments
Aluminum	Excellent heat conductor. Some food will cause it to darken or pit. Anodizing improv resistance. Often used as a bottom coating to improve the heating of other pan m
Copper	Excellent heat conductor. Discolors easily, requires constant polishing. Often us bottom coating to improve the heating of other pan materials.
Stainless Steel	Slow heat conductor. Develops hot spots and produces uneven cooking results. D attractive, easy to clean and stain resistant. Will distribute heat better if other (aluminum or copper) are combined or sandwiched together as a bottom coating
Cast Iron	Slow heat conductor. Cooks evenly once temperature is reached. Heavy. Needs sea to make cleaning easier and to prevent sticking and rusting.
Glass, Ceramic or Glass-Ceramic	Slow heat conductors. Develops hot spots and produces uneven cooking results. clean. Some types may only be used in the oven.
Porcelain-Enamel	Glass-like substance fused to metal. Heating characteristics depend on base m (usually aluminum, stainless steel, carbon steel or cast iron). Available in colors an to clean.

NOTE: Some brands of metal, smooth bottom cookware that generally perform well on all types of ranges a Farberware, Magnalite, Mirro, Revere Ware, Wearever, T-Fal, and smooth bottom Club Aluminum°.

° Brand names are the trademarks of respective manufacturers.

USING YOUR OVEN

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous range may need to be altered slightly with the new range. Compare your recipes with the baking chart on page 14 or refer to a reliable cookbook for proper recommendations. It is normal to notice some differences between this appliance and your old one.

Pilotless Ignition

Your Maytag range is equipped with pilotless ignition. Heat from the Glow Bar ignitor lights the oven burner. With this type of ignition system, **the oven will not operate during a power failure or if the range is disconnected from the wall outlet.** No attempt should be made to operate the oven during a power failure.

Oven Vent

The oven vent is located at the back of the cooktop below the back panel. When the oven is in use, this area may feel warm or hot to the touch. To prevent cooking problems, do not block the vent opening in any way.

NOTE: During the self-clean cycle and during some extended oven cooking operations, you may hear a "popping" sound when the burner cycles off. This is a normal operating sound.

Setting The Oven Controls

To set your oven for baking or roasting:

1. When cool, position the racks in the
   according to what you are baking.

2. Press the OVEN TEMP pad. Bake and 000
   appear in the display.

3. Press either the ▲ or ▼ pad once and 350
   appear in the display. Press the ▲ or ▼
   until the desired oven temperature is displa

   The word ON will light in the display, the
   will turn on and the temperature display
   rise in 5° increments while the over
   preheating. A beep will sound to indicate
   the oven has preheated. Allow 10 to 15 min
   for preheating.

4. Place the food in the center of the oven, allow
   a minimum of two inches between the utens
   and the oven walls.

5. Check the food for doneness at the minim
   time given in the recipe. Cook longer
   necessary. Turn the oven off by pressing
   CANCEL pad. Remove the food from the ove

IMPORTANT: Do not move the door latch to th
right during broiling or baking. The range doo
may lock and will not unlock until the ove
cools.

Preheating

Preheating is necessary for proper baking resul
It is not necessary for broiling or roasting. All
the oven to heat until the desired oven temperatu
is reached (approximately 10 to 15 minutes).

Selecting a temperature higher than the desir
temperature will not preheat the oven any faste
In fact, this may have a negative effect on bakir
results.

Oven Racks

The two oven racks are designed with a lock-stop edge to keep the racks from coming completely out of the oven when there is food placed on them.

To remove: Be sure the rack is cool. Pull the rack straight out until it stops. Tilt the front end of the rack up and continue pulling the rack out of the oven.

To replace: Tilt the front end of the rack up and place the rack between the rack supports. Slide it back until it clears the lock-stop position. Lower the front and slide the rack straight in. Pull the rack out to the lock-stop position to be sure it is positioned correctly and then return it to its normal position.

Rack Positions

It is important that air can circulate freely within the oven and around the food. To help ensure this, place food in the center of the oven rack. Allow two inches between the edge of the utensil(s) and the oven walls. If cooking on two racks, stagger the food to ensure proper airflow.

Do not attempt to change the rack positions when the oven is hot. Use the following guidelines when selecting the proper rack position.

Rack 1: (lowest position)	Used for roasting large cuts of meat and large poultry, frozen pies, souffles, angel food cake, or loaves of bread.
Rack 2:	Used for roasting small cuts of meat, large casseroles, baking loaves of bread, cakes (in either tube, bundt, or layer pans) or two-rack baking.
Rack 3: (middle position)	Used for most baked goods on a cookie sheet or jelly roll pan, or frozen convenience foods.
Rack 4:	Used for most broiling and two-rack baking.
Rack 5: (highest position)	Used for some broiling.

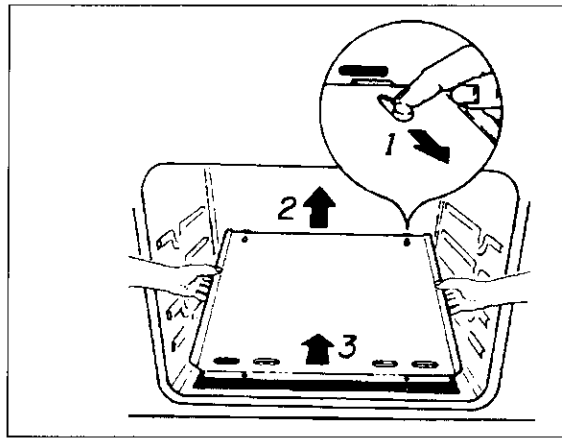
Never place pans directly on the oven bottom. Do not cover an entire oven rack with aluminum foil or place foil directly under a utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the rack below the utensil.

Oven Bottom

To protect the oven bottom against spillov the correct cooking utensil to prevent b The oven bottom can be removed for clea

To remove: When cool, remove the ove Slide the two catches, located at each rea of the oven bottom, toward the front of t Lift the rear edge of the oven bottom sligh slide it back until the front edge of the ove clears the oven front frame. Remove t bottom from the oven.

To replace: Fit the front edge of the over into the front frame. Lower the rear of t bottom and slide the catches back to lock bottom into place.



Oven Light

The oven light automatically comes on w the oven door is opened. When the door is push the rocker switch marked OVEN LI the control panel to turn it on and off.

Panel Light (select models)

The panel light is turned on by pushing th switch marked PANEL LIGHT on the contr It may be turned off by depressing the othe the switch.

General Baking Tips

• **Use a reliable recipe** and accurately measure ingredients. **Carefully follow directions** especially for oven temperature and cooking time.

• **Use the correct rack position.** Baking results may be affected if the wrong rack is used.

* Top browning may be darker if food is located toward the top of the oven.

* Bottom browning may be darker if food is located toward the bottom of the oven.

* When using two racks for baking, allow enough space between the racks for proper air circulation. Browning and cooking results will be affected if air flow is blocked.

• **Utensil material and size** play an important part in baking results, especially the amount of browning. Always use the type and size of utensil called for in the recipe. Many pans have the measurements marked on them. If there are no measurements, measure the inside width and length of the pan. Cooking times or cooking results may be affected if the wrong size utensil is used.

* **Shiny metal pan** reflects heat away from the food, produces lighter browning and a softer crust. Use shiny pans for baking cakes or cookies. For optimum baking results, bake cookies and biscuits on a **flat** cookie sheet. If the pan has sides, such as a jelly roll pan, browning may not be even.

* **Dark metal pan** or **a pan with an anodized (dull) bottom** absorbs heat, produces darker browning and a crisper crust. Use this type of pan for pies, pie crusts or bread.

* If using **oven-proof glassware**, or **dark p such as Ekco's Baker's Secret** bakev reduce the oven temperature by 25°F ex when baking pies or bread in glassware. the same baking time as called for in recipe. Use this type of pan for pies or brea

• **Allow hot air to flow freely through the o** for optimum baking results. Improper placem of pans in the oven will block air flow and r result in uneven browning. For optimum brown and even cooking results:

* Do not crowd a rack with pans. Never pl more than one cookie sheet, one 13x9x2-i cake pan or two round cake pans on one ra

* Stagger pans when baking on two racks so pan is not directly over another pan.

* Allow two inches between the pan and oven walls.

• **Check the cooking progress at the minimu time** recommended in the recipe. If necessa continue checking at intervals until the food done. If the oven door is opened too frequent heat will escape the oven; this can affect baki results and wastes energy.

• **If you add additional ingredients** or alter t recipe, expect cooking times to increase decrease slightly.

Baking Chart

You may find these guidelines helpful when comparing the baking times, temperatures and oven ra positions of commonly baked foods.

Product & Type	Pan Size	Rack Position*	Temperature	Time** (Minutes
Cake				
Chocolate, two layers	9″	2, 3 or 4	350°	30-35
Yellow, two layers	9″	2, 3 or 4	350°	30-35
White, two layers	9″	2, 3 or 4	350°	25-30
Bundt	tube	1 or 2	350°	35-45
Cupcakes		2, 3 or 4	350°	15-20
Sheet Cake	15″ x 10″	2, 3 or 4	350°	20-25
Angel Food	tube	1	375°	30-40
Pound Cake	loaf	2, 3 or 4	325°	40-50
Snacking Cake	8″ x 8″	2, 3 or 4	375°	30-35
Pies				
Two Crust				
Fruit, fresh	9″	2, 3 or 4	400° - 425°	35-55
Fruit, frozen	9″	1	400° - 425°	45-60
One Crust				
Custard, fresh	9″	2, 3 or 4	350°	35-40
Pie Shell	9″	2, 3 or 4	400°	8-12
Cookies				
Chocolate Chip		2, 3 or 4	350° - 375°	8-12
Peanut Butter		2, 3 or 4	350° - 375°	8-12
Sugar		2, 3 or 4	350° - 375°	8-12
Brownies	8″ x 8″	2, 3 or 4	350°	30-40
Breads				
Yeast				
Loaf	loaf	1 or 2	375°	30-40
Rolls		2, 3 or 4	375° - 400°	15-20
Quick				
Loaf, nut or fruit	loaf	2, 3 or 4	350°	45-60
Gingerbread	9″ x 9″	2, 3 or 4	350°	40
Cornbread	8″ x 8″	2, 3 or 4	400° - 450°	15-30
Cornbread Muffins		2, 3 or 4	400°	10-20
Biscuits		2, 3 or 4	400° - 425°	10-20
Muffins		2, 3 or 4	400°	15-25

* The bottom rack position is #1.
** Times are only approximate and may vary depending on the recipe used.

Temperature Conversions

°Fahrenheit	200	250	275	300	325	350	375	400	425	450
°Celsius	100	120	140	150	160	180	190	200	220	230

Common Baking Problems and Causes

If you have carefully followed the basic instructions and still experience poor results, these suggestic may be helpful.

PROBLEM	CAUSE
Slow baking or roasting.	Baking or roasting time too short. Temperature too low. Oven out of calibration. Old oven out of calibration. Incorrect use of aluminum foil. Oven not preheated. Oven door opened frequently. Too many pans on racks.
Cakes are uneven.	Pans touching each other or oven walls. Batter uneven in pans. Oven temperature too low or baking time too short. Range not level. Undermixing. Too much liquid.
Cakes high in the middle.	Temperature too high. Baking time too long. Overmixing. Too much flour. Pans touching each other or oven walls.
Cakes fall.	Too much shortening or sugar. Too much or too little liquid. Temperature too low. Old or too little baking powder. Pan too small. Oven door opened frequently.
Cakes don't brown on the bottom.	Using shiny metal pans. Incorrect rack position.
Cakes don't brown on the top.	Oven temperature too low. Overmixing. Too much liquid. Incorrect pan size or too little batter in pan. Oven door opened too often.
Cakes, cookies, biscuits too brown on the bottom.	Oven not preheated. Pans touching each other or oven walls. Using glass, darkened, warped or dull finish metal pans. Incorrect rack position. Incorrect use of aluminum foil.

PROBLEM	CAUSE
Excessive shrinkage.	Too little leavening. Overmixing. Pan too large. Oven temperature too high. Baking time too long. Pans too close to each other or oven wall.
Crumbly or dry texture.	Improper measurement of sugar, baking powder, liquic or fat. Old baking powder. Oven temperature too high. Baking time too long.
Uneven texture.	Too much liquid. Undermixing. Oven temperature too low. Baking time too short.
Cakes have tunnels.	Not enough shortening. Too much baking powder. Overmixing. Oven temperature too high.
Cakes crack on the top.	Batter overmixed. Oven temperature too high. Too much leavening.
Cakes not done in the center.	Temperature too high. Pan too small.
Pie crust edges too brown.	Oven temperature too high. Pans touching each other or oven wall. Edges of crust too thin.
Pies don't brown on the bottom.	Using shiny metal pans.
Pies have soaked crust.	Temperature too low at start of baking. Filling too juicy. Using shiny metal pans.

Roasting

Roasting is the method for cooking large, tender cuts of meat uncovered, without adding moisture.

General Tips

Most meats are roasted at 325°F. It is not necessary to preheat the oven. Place the roasting pan on a rack which has been placed in either of the two lowest rack positions.

Use tender cuts of meat weighing three pounds or more. Some good choices are: beef rib, rib eye, top round, high quality tip and rump roast, pork loin roast, veal and lamb leg, shoulder roast and cured or smoked hams.

Season meat, if desired, either before or after roasting. Rub into the surface of the roast if added before cooking.

Place the meat fat-side-up on a rack in a sh roasting pan. Placing the meat on a rack ho out of the drippings, thus allowing better circulation for even cooking. As the fat on top roast melts, the meat is basted natu eliminating the need for additional basting.

The cooking time is determined by the weight meat and the desired doneness. For more acc results, use a meat thermometer. Insert it so t is in the center of the thickest part of the me should not touch fat or bone.

Remove the roast from the oven when thermometer registers approximately 5°F b the doneness wanted. As the meat stands temperature will rise.

NOTE: For more information on cooking m and poultry, contact the USDA Meat a Poultry Hotline at 1-800-535-4555.

Roasting Chart (Thawed Meats Only)

Cut of Meat	Approximate Weight (pounds)	Oven Temperature in °F (not preheated)	Internal Temperature	Approximate Roasting Tim (min. per poun
Beef				
Rib Roast (cut-side-down)	4 to 8	325°	140° (rare)	25-30
			160° (medium)	30-35
Rib Eye Roast	4 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Loin Tenderloin Roast	2 to 3	400°	140° (rare)	20-25
Top Sirloin Roast	3 to 6	325°	140° (rare)	25-30
			160° (medium)	30-35
Pork				
Shoulder Blade Roast, Boneless	4 to 6	325°	160°	35-45
Shoulder Blade Roast	4 to 6	325°	160°	30-40
Loin Blade or Sirloin Roast	3 to 4	325°	160°	35-45
Ham, Half (fully cooked)	5 to 7	325°	140°	25-35
Ham, Half (cook-before-eating)	5 to 7	275°	160°	35-45
Lamb				
Shoulder Roast, Boneless	3-1/2 to 5	325°	160° (medium)	35-40
			170° (well)	40-45
Leg, Whole	5 to 7	325°	160° (medium)	30-35
			170° (well)	35-40
Veal				
Rib Roast	3 to 5	325°	170°	40-45
Shoulder, Boneless	4 to 6	325°	170°	40-45
Poultry				
Turkey, unstuffed**	12 to 16	325°	180° - 185°	18-20
	16 to 20	325°	180° - 185°	16-18
	20 to 24	325°	180° - 185°	14-16
Turkey, Breast	3 to 8	325°	180°	30-40
Chicken, Fryer	2-1/2 to 3-1/2	375°	185°	20-24
Chicken, Roaster	4 to 6	375°	185°	20-25

* Cooking times are approximate and may vary depending on the shape of the roast.
** Stuffed turkeys take longer to cook; refer to cookbooks for approximate time.

Broiling

Broiling is a method of cooking used for tender steaks, chops, hamburgers, chicken, fish, and some fruits and vegetables. The food is placed directly under the burner. The degree of doneness is determined by the distance between the meat and the burner, and the length of broiling time.

General Tips

Broiling requires the use of the broiler pan and insert supplied with your range. It is designed to drain excess liquid and fat away from the cooking surface to prevent spatters, smoke and fire.

For easier clean-up, line the broiler pan (bottom piece) with aluminum foil and spray the insert with a non-stick vegetable coating. Do not cover the broiler insert with aluminum foil as this prevents fat from draining into the pan below.

To prevent excessive spattering and smoking, trim excess fat from the meat. Increasing the distance between the meat and the oven burner will also help.

The rack position you select for broiling depends on the thickness of the meat and the desired doneness. Thin cuts (3/4 to 1 inch) should be placed 2-3 inches from the heat; thicker cuts should be placed 3-6 inches from the heat. Broil until the top of the meat is browned. It should be approximately half cooked by the time the top is browned.

If you plan to season the meat, it is better to do so after the surface has browned. Salt tends to delay browning which can result in overcooking. Salting before cooking also draws the juices out of meat, causing dryness.

Never leave a soiled broiler pan in the oven a broiling. Drippings might become hot enough ignite if exposed directly to the oven burner.

Setting the Controls

1. Before broiling, trim excess fat to prev excessive spattering or smoking. Cut slashes the outer edges of the meat to prevent curl during cooking.
2. Press the BROIL pad and press the ▲ or ▼ p to select either Hi or Lo temperature indicated in the display. Hi is used for m broiling operations. Lo should be selected wh broiling thicker meats to the well-done stage prevent excessive browning) and when cooki foods for very short periods of time. Broili times may increase if Lo is selected.
3. Place the broiler pan on the recommended ra position shown in the broiling chart. If the fo is placed too close to the burner, overbrowni and smoking may occur. Generally for a brov exterior and rare interior, the meat should close to the burner. Place the pan further dow if you want the meat well done.
4. Follow the suggested times in the broiling cha below.
5. Check the doneness by cutting a slit in the me near the center to check the color.
6. To cancel or end the broiling operation, pres the CANCEL pad.

Broiling Chart

Until you become more familiar with your new range, use the following chart as a guide when broiling foods.

Food	Quantity &/Or Thickness	Temp.	Rack Position*	Doneness	Approximate Minutes/Side 1st Side	2nd Side
Bacon	thick slice	LO	4	well	3-4	1-2
Beef Patties	3/4-inch thick	HI	4	rare	2-3	2-3
			4	medium	4-5	3-4
			4	well	4-6	4-5
Steaks	1-inch thick	HI	4	rare	3-4	3-4
			4	medium	5-6	3-5
			4	well	6-8	5-7
	1 1/2-inch thick	HI	4	rare	6-7	5-6
			4	medium	7-8	6-7
		LO	3	well	9-11	9-11
Chicken Breast Halves		LO	3	well	10-14	8-10
Fish Fillets	1/2-inch thick		4		3-5	3-5
	1-inch thick	LO	4		5-7	4-6
Ham Slices, (precooked)	1/2-inch thick	HI	4		3-5	2-4
Pork Chops	1-inch thick	LO	3	well	9-11	6-8
Weiners/Sausage, (precooked)		HI	4		2-3	1-2

* The bottom rack position is #1.

Delay Start Oven Cooking

The delay start cooking feature is used to turn the oven on and off at a preset time of day. This feature can be used to delay the start of any cooking operation.

The delay start oven cooking feature will not operate unless the clock is functioning and is set to the correct time of day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafood, or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

Additional Information

If you delay more than 30 seconds between touching a pad and pressing the ▲ or ▼ pad the display will either return to the previous setting or the time of day will reappear and the program will cancel.

To recall the preset stop time or cook time, just press the corresponding pad.

To reset or cancel the program, press the CANCEL pad.

At the end of the cooking operation, continuous beeps will sound until the CANCEL pad is pressed.

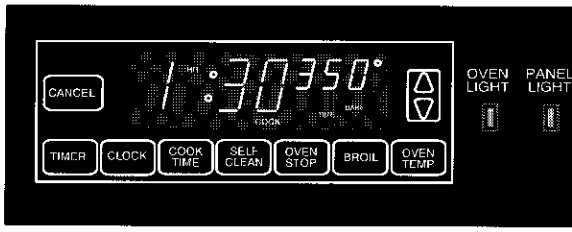
To Bake By Time (with immediate start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set C Time will flash in the display.
3. Enter the cooking time (how long you wish food to cook) by pressing the ▲ or ▼ pad. time will appear in hours and minutes. maximum time that can be set is 11 hours 55 minutes.
4. Press the OVEN TEMP pad. The word Bake 000° will light in the display.
5. Enter the oven temperature with the ▲ o pad. If this step is not done within 7 seco after entering the cook time, the control beep until another pad is pressed.
6. The oven will automatically turn on and words Timed Bake On will light in the displ The display will begin to count down the t remaining.
7. **At the end of the preset cooking time, oven will automatically turn off continuous beeps will sound.** Remove the f from the oven and press the CANCEL pad stop the beeps.

Example for Immediate Start:

Food is to cook for 1-1/2 hours at 350°F.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 1:30 (1 hour, minutes) appears in the display.
3. Press the OVEN TEMP pad.
4. Press the ▲ pad until 350° appears in t display. The oven will turn on immediately.



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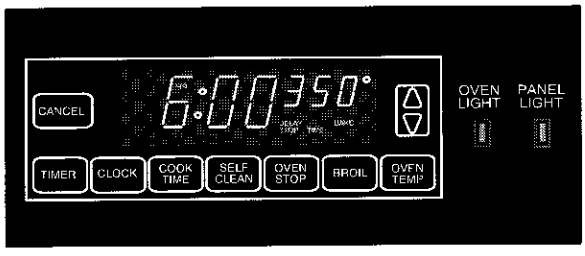
To Bake By Time (with delayed start):

1. Place the food in the oven.
2. Press the COOK TIME pad. The words Set Cook Time will flash in the display.
3. Enter the cooking time (how long you wish the food to cook) by pressing the ▲ or ▼ pad. The time will appear in hours and minutes. The maximum time that can be set is 11 hours and 55 minutes.
4. Press the OVEN STOP pad. The words Set Stop Time will flash in the display.
5. Enter the time you wish the oven to turn off by pressing the ▲ or ▼ pad. The words Delay Bake will light in the display.
6. Press the OVEN TEMP pad. The word Bake and 000° will light in the display.
7. Enter the oven temperature by pressing the ▲ or ▼ pad.
8. When the oven automatically turns on, Timed Bake will appear in the display.
9. **At the end of the preset cooking time, the oven will automatically turn off and continuous beeps will sound.** Remove the food from the oven and press the CANCEL pad to stop the beeps.

Example:

Food is to cook for 2-1/2 hours at 350°F. You wish the food to be cooked by 6:00.

1. Press the COOK TIME pad.
2. Press the ▲ pad until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press the OVEN STOP pad.
4. Press the ▲ pad until 6:00 appears in the display.
5. Press the OVEN TEMP pad.
6. Press the ▲ pad until 350° appears in the display.



The oven will turn on at 3:30, cook the food for 2-1/2 hours and will automatically turn off at 6:00. Press the CANCEL pad to stop the beeps.

CARE AND CLEANING

WARNING: Wait until the burner cap is cool before cleaning to avoid cracking or crazing of the porcelain.

Sealed Gas Burners

The four sealed burners are secured to the cooktop and are not designed for removal. Since they are sealed into the cooktop, boilovers or spills won't seep underneath the cooktop. Thus, there are no hidden spills to clean.

The burner caps should be cleaned as necessary with soap and water. Do not allow water to enter the gas tube opening. To prevent this, use only a damp, not wet, cloth for cleaning. Plastic or soap-filled scouring pads may also be used for difficult soils.

For burned-on soils, oven cleaner may be used on the porcelain burner caps. Spray the oven cleaner very carefully to prevent it from getting on the other surfaces of the range. Surfaces other than porcelain will be permanently damaged if sprayed with an oven cleaner. Rinse thoroughly.

Clean the gas ports with a straight pin. Do not enlarge or distort the ports. Do not use a wooden toothpick since it may break off and clog the ports.

Porcelain Cooktop

The cooktop on your sealed gas burner range is designed with two contoured wells which contain spills until they can be wiped up. This cooktop does not lift-up nor is it removable. **To prevent damage to the range, do not attempt to lift the cooktop for any reason.**

All spillovers, especially acidic spillovers, should be wiped up as soon as possible with a dry cloth. To prevent possible cracking or chipping of the porcelain, never wipe a warm or hot surface with a damp cloth. Once the surface is cool, clean with warm, sudsy water.

Do not use abrasive or caustic cleaning agents on the porcelain finish for they will permanently damage the finish.

Self-Clean Oven

The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the cycle is complete and the oven has cooled.

It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

It is normal for the cooktop of the range to become hot during a clean cycle. Therefore, during a clean cycle, avoid touching the cooktop or oven vent area located at the base of the control panel. Avoid contact with the oven door and window as these areas also become warm during a self-clean cycle.

Preparing for the Self-Clean Cycle

1. Remove oven racks and any pans, utensils or the broiler pan from the oven. The oven racks should be washed by hand. **If left in the oven during the self-clean cycle, the racks will become permanently discolored and may not slide easily after a clean cycle.**

2. Clean the oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.

3. Wipe up any excess grease or spillovers from the oven bottom to prevent excessive smoking and flare-ups during the clean cycle.

4. Wipe up acid spillovers such as lemon juice, tomato sauce or milk-based sauces and sugary spillovers. Porcelain enamel is acid resistant, not acid proof. The porcelain finish may discolor if acid spills are not wiped up immediately.

5. **Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.**

6. To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

7. The life of the oven light bulb will be prolonged if the light is turned off during the self-clean cycle.

To Operate the Self-Clean Cycle

1. Close the oven door and move the door lo to the right until it rests in the lock posi

2. Press the SELF CLEAN pad. The words S will flash and Clean Time 3:00 will appea display. Also, Clean On will light as th begins to heat.

   The oven will automatically set a clean c three hours. A shorter (2 hours) or lon hours) clean cycle can be selected by pr the SELF CLEAN pad and pressing the ▲ pad to select 2 or 4 hours.

3. Press the CLOCK pad and the current t day will reappear in the display. Clean a will remain in the display to show that th is in a clean cycle.

If the door is not locked properly, the word will appear in the display and beeps will sou

To Interrupt or Reset the Clean Cycle

If the door has not locked, the lock lever ca moved completely to the left to cancel the cyc

If the door is locked, push the CANCEL pad door will not open until Lock turns off in display. At that time, the door lock lever ca returned to its original position and the door be opened. The oven will still be hot.

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During the Self-Clean Cycle

The oven will automatically begin to heat up when the door lock lever is moved to the right and the SELF CLEAN pad is pressed. When the oven reaches cleaning temperature, the word Lock will light in the display. At this point, the oven door cannot be manually unlocked and opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will lessen or disappear with use. During the cleaning process the kitchen should be well ventilated. If the oven is heavily soiled, heavier smoke and odor may occur. Do not leave a soiled broiler pan in the oven during a self-clean cycle.

Avoid contact with the oven door and window since it will get warm during the self-clean cycle. As the oven heats and cools, you may hear sounds of the metal parts expanding and contracting. This is normal and will not damage your range.

To prevent damage to the door and the lock lever, do not force the door open when the word Lock is displayed.

After the Self-Clean Cycle

About one hour after the clean cycle is comp the word Lock will turn off in the display and door lever can be returned to its original posi The oven will still be hot.

Some soil may leave a light gray, powdery which can be removed with a damp cloth. If a s remains, it indicates that the clean cycle was long enough or a large spillover was not wipe before the self-clean cycle. The stain should removed during the next clean cycle.

If the oven racks were left in the oven during self-clean cycle and do not slide smoothly, w the racks and embossed rack supports (on oven walls) with a small amount of vegetable oi restore the ease of movement.

Fine hair-like lines may appear in the oven inter or oven door. This is a normal condition result from the heating and cooling of the porcel finish. These lines do not affect the performance the oven.

For more information on cleaning your Mayt range, refer to the cleaning chart on pages and 23.

Range Cleaning Chart

Cleaning Agents*

Many different cleaning agents are recommended for the various parts of the range. The following bra names may help you to make an appropriate selection:

1. Mild abrasive cleaners such as Bon Ami, Soft Scrub, Bar Keepers Friend, Cameo.
2. Mild liquid sprays such as Fantastik, Formula 409.
3. Glass cleaner such as Windex, Glass Plus, Cinch.
4. Non-abrasive plastic and nylon scouring pads.

DO NOT USE abrasive cleansing powders such as Zud, soap-filled scouring pads like S.O.S. or Bri commercial oven cleaners, or an automatic dishwasher detergent **except when indicated.**

Be certain all range parts are cool before removing any part or cleaning the unit to avoid dama Any parts that are removed for cleaning should be replaced correctly.

* Brand names of cleaning agents are trademarks of the respective manufacturers.

Range Cleaning Chart

Parts	Cleaning Agents	Directions
Baked Enamel or Porcelain Enamel • Cooktop • Oven door • Storage drawer • Side panels • Back panel	• Soap and water • Paste of baking soda and water • Mild liquid cleaner • Glass cleaner	Use a dry towel or cloth to wipe up spills, especially acid (milk, lemon juic fruit, mustard, tomato sauce) or sugary spills. Surface may discolor or du soil is not immediately removed. This is especially important for wh surfaces. When surface is cool, wash with warm soapy water, rinse and dry. F stubborn soil, use mildly abrasive cleaning agents such as baking so paste or Bon Ami. If desired, a thin coat of mild appliance wax can be used protect the side panels. A glass cleaner can be used to add "shine" to t surface. **NOTE:** Do not use abrasive, caustic or harsh cleaning agents such as ste wool pads. These products will scratch or permanently damage t surface. **NOTE:** Never wipe a warm or hot porcelain enamel surface with a dar cloth as cracking or chipping may result this may also cause a steam bu
Broiler Pan and Insert	• Soap and water • Plastic scouring pad • Soap-filled scouring pad • Dishwasher	Remove from oven after use. Cool then pour off grease. Place soa cloth over insert and pan; let soak to loosen soil. Wash in wa soapy water. Use soap-filled scouring pad to remove stubborn sc Clean in dishwasher if desired. **NOTE:** For easier cleanup, spray insert with a non-stick vegetab coating and line broiler pan with aluminum foil.
Burner Box	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge • Liquid cleaner • Glass cleaner	Burner box, located under lift-up cooktop, should be clean frequently to remove spillovers. If soil is not removed and is allow to accumulate, it may damage the finish. To clean, remove surfa burners; clean with soap and water, rinse and dry.
Burner Grates	• Soap and water • Non-abrasive plastic pad • Dishwasher	Grates are made of porcelain-coated steel. They can be cleaned the sink with soap and water or in the dishwasher. To clean bak on soil, place a damp soapy paper towel over the grate and let sta for 30 minutes. Use a non-abrasive plastic pad to scour stubbo soil. **NOTE:** Never operate burner without a grate in place. To prote the porcelain finish on the grate from excessive heat, never opera surface burner without a cooking utensil on the grate. It is norn for grates to lose their shine over a period of time.
Control Knobs	• Soap and water • Mild liquid sprays • Glass cleaner	To remove knobs for cleaning, gently pull forward. Wash in m detergent and water. Do not soak knobs in water. Do not u abrasive cleaning agents. They will scratch finish and remo markings. Rinse, dry and replace. **Turn ON each burner to see knobs have been replaced correctly.**

(Continued next p

Range Cleaning Chart (continued)

Parts	Cleaning Agents	Directions
Glass • Oven Window/Door	• Soap and water • Paste of baking soda and water • Glass cleaner	Wash with soap and water. Use a window cleaner and a soft cl after cleaning. Remove stubborn soil with paste of baking soda a water. Rinse with a cloth wrung out in clear water. Dry. Do not abrasive materials such as scouring pads, steel wool or powde cleaning agents. **NOTE: To avoid inside staining of oven door glass, do over-saturate cloth or use excessive amounts of water.**
Metal Finishes • Backguard • Trim parts • Manifold panel	• Soap and water • Paste of baking soda and water • Glass cleaner	Wash with soap and water. Remove stubborn soil with paste baking soda and water. Use a glass cleaner and a soft cloth remove fingermarks or smudges. **NOTE:** Do not use oven cleaners, abrasive or caustic agents. Th will damage the finish.
Oven Interior • Self- Clean	Follow instructions on pages 20-21 for the self-clean cycle.	Never use oven cleaner on a self-clean oven. Do not clean or rub door gasket.
Oven Racks	• Soap and water • Cleansing powders • Plastic pad • Soap-filled scouring pad	Clean with soapy water. Remove stubborn soil with cleans powder or soap-filled scouring pad. Rinse and dry. If racks were in the oven during a self-clean, they may become difficult to slide oven. Apply a thin coat of vegetable oil on the underside of the ra to make sliding easier.
Plastic Finishes • Door handle • Knobs • End caps • Manifold panel • Control panel trim	• Soap and water • Paste of baking soda and water • Non-abrasive plastic pad or sponge	When surface is cool, clean with soap and water; rinse, and d Use a window cleaner and a soft cloth. **NOTE:** Never use oven cleaners, abrasive or caustic liquid powdered cleaning agents on plastic finishes. These clean agents will scratch or marr finish. **NOTE:** To prevent staining or discoloration, wipe up fat, grease acid (tomato, lemon, vinegar, milk, fruit juice, marina immediately with a dry paper towel or cloth.
Surface Burners	• Soap and water • Plastic scouring pads • Soap-filled scouring pads	Wait until the cap cools before cleaning. Cleaning a hot burner may cause the porcelain to crack. Do not allow water or cleaning agents to enter the gas tube openi To prevent this, use only a damp, not wet, cloth for cleaning. For burned-on or difficult soil, oven cleaner may be used on t porcelain burner caps. Spray sparingly to prevent cleaner fr getting on the other surfaces of the range. Rinse thoroughly.

MAINTENANCE

Adjusting the Oven Thermostat

After using your oven the first few times, it may seem hotter or cooler than your previous oven. Oven thermostats, over a period of years, may drift from the factory setting and timing differences of 5 to 10 minutes are not unusual between an old and a new oven. You may be inclined to think that the new oven is not performing correctly; however, your new oven has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

If you think the oven should be hotter or cooler, you can adjust it yourself. To decide how much to change the thermostat, set the oven temperature 25°F higher or lower than the temperature in your recipe, then bake. The results of the "test" should give you an idea of how much the thermostat should be changed.

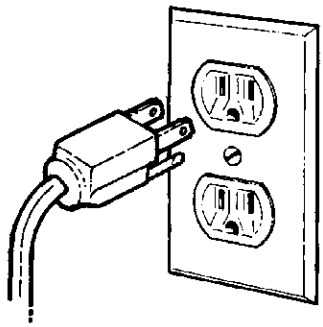
To adjust the thermostat:

1. Press the OVEN TEMP pad.
2. Press the ▲ or ▼ pad and select an oven temperature between 500°F and 550°F.
3. Press and hold the OVEN TEMP pad for about four seconds. The display will change to the oven adjustment display which reads 00°.
4. The oven thermostat can be adjusted up to +35°F hotter or -35°F cooler. Use the ▲ or ▼ pad to select the desired change in the display.
5. When you have made the adjustment, press the CANCEL pad to return to the time of day display. Use your oven as you would normally.

NOTE: This adjustment will not affect Broil or Self-Clean temperatures. The new temperature will be remembered if the power is interrupted.

Electrical Connection

Appliances which require electrical power are equipped with a three-prong grounding plug which must be plugged directly into a properly grounded three-hole 120 volt electrical outlet.



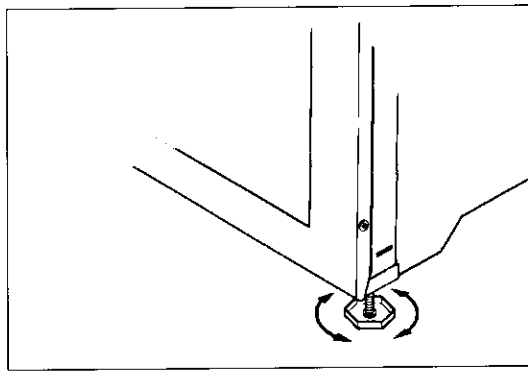
Always disconnect power to appliance before servicing.

If an ungrounded, two-hole or other type outlet is encountered, **it is the responsibility of the appliance owner the receptacle replaced with a grounded three hole electrical ou** three-prong grounding plug is pro protection against shock hazards. **Do n remove the third grounding prong power cord plug**.

Leveling Legs

Some floors are not level. For proper bal range must be level. The leveling legs a on each corner of the base of the range.

Place a level horizontally on an oven check front-to-back and side-to-side. turning the legs.



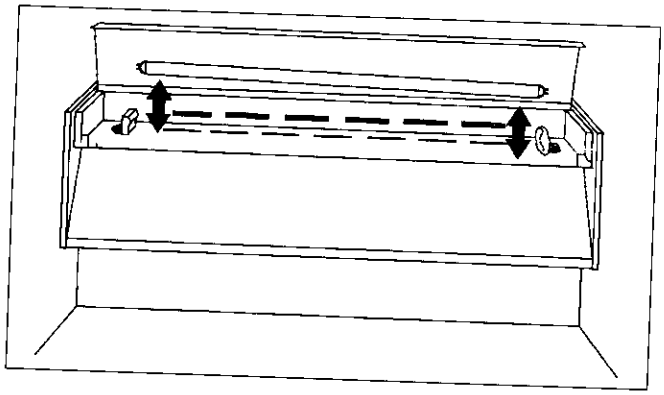
WARNING: To reduce the risk of ac tipping of the range, it must be secu properly installed anti-tip device. To ch device is installed properly, use a flashl look underneath the range to see that o rear leveling legs is engaged in the brac The anti-tip device secures the rear lev to the floor, if properly engaged.

Light Replacement

Before replacing the oven or panel light bulb, **disconnect power to range**. Be sure the bulb and range parts are cool. Do not touch a hot bulb with a damp cloth as the bulb may break.

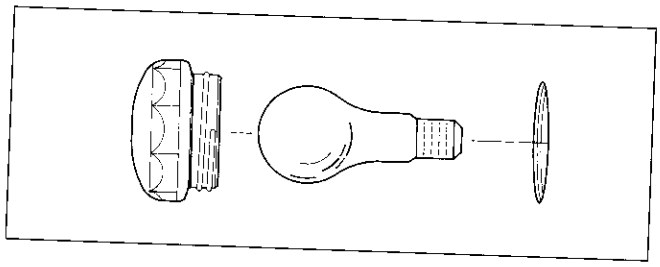
To Replace Panel Light

Grasp the top trim of the backpanel with your thumbs under the front edge and pull outward while lifting to release the trim from the catches at each end. Remove the bulb and replace it with an 18 watt fluorescent tube. Snap the top trim back into place and restore the power. Reset the clock to the current time of day.



To Replace Oven Light

Very carefully unscrew the lens cover with a dry potholder to prevent possible harm to hands, then very carefully remove the bulb with a dry potholder. Replace with a 40 watt appliance bulb. Reconnect the power to the range and reset the clock to the current time of day.



The oven light automatically comes on whenever the oven door is opened. When the door is closed, push the rocker switch marked OVEN LIGHT on the control panel to turn it on or off.

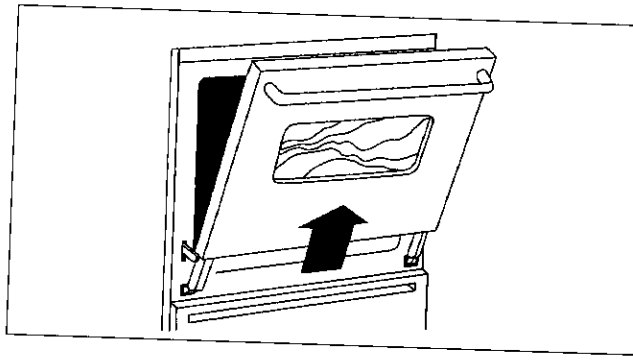
Oven Door

Do not place excessive weight on an open door or stand on an open oven door as, in s cases, it could damage the door, cause appliance to tip over and possibly cause injur

When opening the oven door, allow steam and air to escape before reaching into the over check, add or remove food.

To Remove Lift-Off Door

Open the oven door to the "stop" position (oper about 6 inches) and grasp the door with b hands at each side. Do not use door handle to door. Lift up evenly until the door clears the hi arms.



CAUTION: Hinge arms are spring mounted and will slam shut against the range if accidently hit **Never place your hand or fingers between the hinges and the front oven frame**. You could be injured if the hinge snaps back.

To Replace Door

Grasp the oven door at each side, align the slots i the door with the hinge arms and slide the doo down onto the hinge arms until the door is completely seated on the hinges.

Do not attempt to open or close the oven door until the door is completely seated on the hinge arms. Never turn on oven unless the door is properly in place. When baking, be sure the door is completely closed. Baking results will be affected if the door is not securely closed.

Storage Drawer

The storage drawer at the bottom of the range is a safe and convenient place for storing metal and glass cookware. **Do not** store plastic, paperware, food or flammable material in the drawer. Remove the drawer to clean under the range.

To Remove the Drawer

Empty the drawer then pull the drawer out to the first stop position. Lift up the front of the drawer and pull to the second stop position. Grasp the sides and lift up and out to remove the drawer. Gently move drawer side-to-side as you pull the drawer out.

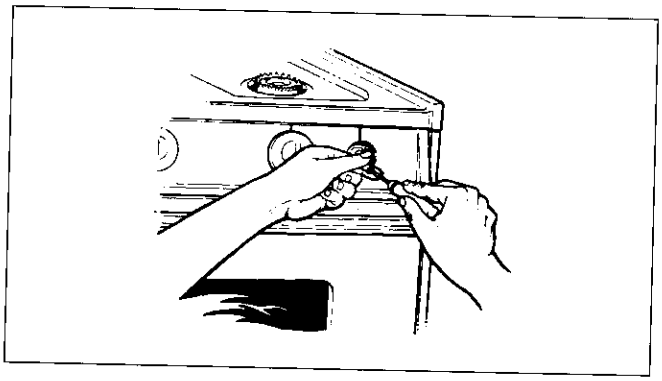
To Replace the Drawer

Fit the ends of the drawer glides onto the rails. Lift up the drawer front and gently push in to the first stop position. Gently move drawer side-to-side as you push in the drawer. Lift up the drawer again and continue to slide the drawer to the closed position.

Proportional Valve Adjustment

The WARM setting should produce a stable flame when turning the knob from HIGH to WARM. The flame should be 1/8 inch or lower and must be stable on all ports.

To adjust: Operate the burner on HIGH for about 5 minutes to preheat burner cap. Turn knob back to WARM; remove knob, and insert a small screwdriver into the center of the valve stem. Adjust flame size by turning adjustment screw in either direction. Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the WARM setting. Never adjust flame size on a higher setting.



NOTE: All gas adjustments should be done by a qualified servicer only.

Removing Range for Clear and Servicing

When necessary, follow these proce remove the appliance for cleaning or serv

1. Shut-off the gas supply to the applian
2. Disconnect the electrical supply appliance.
3. Disconnect the gas supply tubing appliance.
4. Slide the range forward to disengage t from the anti-tip bracket. (See the Ins Instructions for location of the bracket
5. Reverse the procedure to reinstall. If the has been disconnected, check for gas lea reconnection. (See the Installation Inst for the gas leak test method).

NOTE: A qualified servicer should disconn reconnect the gas supply.

WARNING: Possible risks may resul abnormal usage, including excessive loa the oven door and of the risk of tip-over, sh appliance not be reinstalled according installation instructions.

BEFORE YOU CALL FOR SERVICE

Check these points if . . .

Part or all of your gas range does not operate

- Is the range plug loose or disconnected from the electrical outlet (if not wired direct to the electrical supply)?
- Is the gas supply connected or turned on?
- Are any house fuses blown or circuit breakers tripped?
- Has the power or gas supply to the home been interrupted?
- Are the oven controls properly set?
- Was the electronic control correctly set?
- Was the door left in the locked position following a self-clean cycle?
- Is the oven set for delay start?

Surface burner fails to light or is unstable

- Are any burner ports clogged?
- Is the burner properly positioned?
- Is the range plug disconnected from the electrical outlet (if not wired direct to the electrical supply)?

Food not baking properly

- Are the oven racks properly placed for baking? (see Baking Chart)
- Have you used aluminum foil correctly?
- Was the oven preheated as recommended?
- Is the control for bake operations properly set?
- Are the range and oven racks level?
- Was good cookware/bakeware of the proper size used?
- Are you using a tested recipe from a reliable source? The oven thermostat on your new range may be more accurate than the one on your old range.
- Is there 1-2 inches of space between pans the oven sides?
- Is the oven bottom positioned correctly?
- Was the oven vent covered or blocked on range surface?

Food does not broil properly

- Is the control for broiling set properly? Broiling section)
- Was the proper rack position used? Broiling section)
- Was the broiler pan provided with the ra used?
- Was aluminum foil used on the broiler insert, blocking the slits for fat drainage?

Oven light does not operate

- Is the bulb loose or burned out?
- Is the light switch in the On position?

Oven will not self-clean

- Is the self-clean control set properly? (s Self-Clean instructions)

Oven door won't latch

- Are the proper controls set for the self-clea cycle? (see Self-Clean instructions)

Oven door will not unlock

- Has the self-clean cycle been finished for a least one hour?

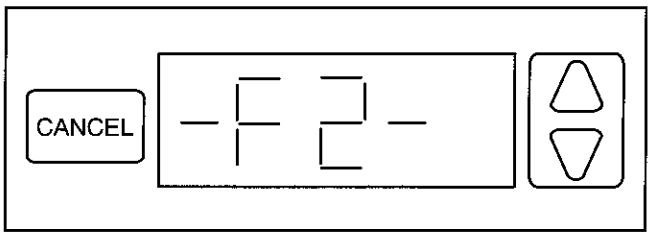
"F" plus a number appears in the display

- These are fault codes. If a fault code appears in the display and a continuous beep sounds press the CANCEL pad. If the fault code reappears, disconnect the power to the range and call a qualified service technician.
- See page 28 for additional information.

This appliance has been tested for safe performance using conventional cookware. Do not use any devices or accessories that are not specifically recommended in this manual. Do not use eyelid covers for the surface units, stove top grills, or add-on oven convection systems. The use of devices or accessories that are not expressly recommended in this guide can create serious safety hazards, result in performance problems, and reduce the life of the components of the appliance.

Fault Codes

Your range is equipped with an electronic control featuring built-in, self-diagnostic software. This software continuously monitors the control to ensure safe and proper operation. If the software should detect a questionable situation, a FAULT CODE (F plus a number) will appear in the display and continuous beeps will sound.



A fault code indicates that there may be a functional error. As a safety precaution, the control will automatically cancel the program. Follow the procedures described below to check the range.

During Normal Oven Cooking

If a fault code appears in the display, pr
CANCEL pad and reprogram the
operation. If the fault code reappears,
qualified service technician. Do not use t
until the control has been serviced. The
can be used.

During a Self-Clean Cycle

If the oven is heavily soiled, excessive smo
flaring may result in a fault code. If this
press the CANCEL pad and allow the oven
for an hour. Then, reprogram the oven for th
cycle.

If the fault code reappears in the display
qualified service technician. Do not use th
until the control has been serviced. The
can be used.

CONSUMER PUBLICATIONS

For more information, order the following booklets from Maytag at the prices indicated. Send your nam address, booklet title, form number and payment to: Consumer Education Dept., Maytag, Or Dependability Square, Newton, IA 50208. Allow 4-6 weeks for delivery.

Cooking Made Simple - 272YG ..... 50 cents
Cooktop Choices - 298YG ..... 50 cents
Appliance Buying Guides ..... 50 cents EAC

Washer 211YG
Dryer 212YG
Dishwasher 213YG
Electric Range ... 214YG
Gas Range 215YG
Refrigerators 276YG

RANGE WARRANTY

Full One Year Warranty

For one (1) year from the date of original retail purchase, any part which fails in normal home use will be repai or replaced free of charge.

Limited Warranty

After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Electric Heating Elements: After the second year from the date of original retail purchase, through the fifth year, all surface elements (solid disc, coil and smooth top), glass cooking surfaces, broil elements and oven bake elements on electric ranges, which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Sealed Gas Burners: After the second year from the date of original retail purchase, through the tenth year, sealed gas burners on gas ranges, which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Canadian Residents

This warranty covers only those appliances installed in Canada that have been listed with Canadian Standar Association unless the appliances are brought into Canada due to transfer of residence from the United States Canada.

Limited Parts Warranty Outside The United States Or Canada

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repair or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the applian is located outside the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to stat

To Receive Warranty Service

First: To locate an authorized service company in your area, contact the Maytag dealer from whom your applia was purchased or call Maytag Customer Service:

USA	1-800-688-9900
CANADA	1-800-688-2002

Second: Should you not receive satisfactory warranty service from the dealer or authorized service firm, or need furt assistance, call or write:

Maytag Customer Service
A division of Maytag Corporation
P.O. Box 2370
Cleveland, TN 37311

USA	1-800-688-9900
CANADA	1-800-688-2002

When contacting Maytag Customer Service be sure to include the model and serial numbers of your applian the name and address of the dealer from whom you purchased the appliance and the date of purchase

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Should you still have a problem, write to: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chica Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;

(b) Model number and serial number (found on the data plate located on the frame around the storage draw of your appliance;

(c) Name and address of your dealer and date the appliance was bought;

(d) A clear description of the problem you are having.

MAYTAG • Newton, Iowa 50208

Form No. 847FE-0994 Part No. 8111P048-60 MP Litho U.S.A